



# *purple chilli*

events catering specialists

OUR CATERING  
M E N U S

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Purple Chilli Ltd | Unit 3 Seafire Close, Clifton Moor York YO30 4UU

# WEDDING CATERING

*Wedding Package Prices To Include All Staffing , Crockery And Cutlery*

## **Bronze Package**

Starter, Main And Dessert.

**£50.00 Per Guest + Vat**

## **Silver Package**

4 Canapés, Starter, Main, Dessert.

**£56.50 Per Guest + Vat**

## **Gold Package**

4 Canapés, Starter, Main, Dessert, Evening Food.

**£ 68.50 Per Guest + Vat**

# CANAPES

## **Meat**

Potato Rosti with chorizo and Quail egg, spicy dressing.  
Katsu Chicken skewers.  
Mini sliders, vintage cheddar, chilli jam.  
Minted pea tartlets, crispy pancetta and hollandaise.  
Pork apple and chorizo pasties, mustard sauce.  
Duck & hoisin lollipops, chilli and coriander.  
Slow cooked belly pork glazed with maple syrup & pomegranate.  
Sticky sausages, hoisin, honey and sesame seeds.  
Asparagus spears, Parma ham, blue cheese hollandaise.  
Cumberland sausage and mash, Dijon foam.  
Mini Yorkies, braised beef, onion gravy, horseradish.  
Lemon chicken bon bon, lemon sauce.

## **Fish**

Blini, carpaccio of tuna, Wasabi dressing.  
Mini fish and chips, minted mushy peas.  
Tempura king prawn, chilli and honey sauce.  
Seared Scallop, pickled cucumber, spiced tomato salsa.  
Smoked haddock croquettes, aioli.  
Thai shrimp salad, lime dressing.  
Tuna Nicoise skewers.  
Teriyaki salmon, tempura, tomato jam and coriander.  
Harissa glazed prawns with mango.  
Thai fishcakes, hot jam.  
Crab corn cake, lime and chilli.

## **Vegetarians**

Butternut squash Arancini, sage pesto.  
Cauliflower bhaji, mint crème fraîche.  
Green Olive basil and goats cheese palmiers.  
Mini Yorkshire pudding, filled with wild mushrooms garlic and cream.  
Compressed watermelon, basil and mozzarella.  
Marinated halloumi skewers, tomato salsa.  
Parmesan and rosemary shortbread, goats cheese, roast red pepper.  
Sweet potato Rosti, avocado purée.  
Chive scone, ricotta and sun-dried tomato.  
Savoury Choux buns, cream cheese and herbs.

## **Vegan**

Sweet Potato Rosti, coriander and tomato salsa.  
Roasted med veg and mozzarella bruschettas.  
Aubergine and halloumi satay skewers.  
Spinach pakoras with sweet chilli sauce.  
Jackfruit and hoisin bon bons.  
Mushroom and truffle arancini  
Vegan style harissa and chicken skewers with sriracha dressing.  
Baby jackets with spiced corn and guacamole.

# STARTERS

## Meat

Tea smoked duck, mango salsa, caramelised pears, smoked tomato jam.

Confit duck bon bons, carrot purée, asparagus spears.

Lamb kofta's, minted yoghurt, cucumber and pomegranate salad.

Chicken and bacon croquettes, crispy leeks, leek purée.

Chicken and sherry parfait, brioche, remoulade, squash gel.

Parma ham, roquefort, spinach and fig tart, candied walnuts, balsamic dressing.

Chicken liver pate, pork and chorizo Wellington, Harissa spiced belly pork.

Smoked duck salad, cucumber and hoisin, balsamic croutes.

Tandoori chicken thighs, sweet potato Dahl, spiced squash, cucumber dressing.

Chicken and wild mushroom Terrine, plum chutney, wild garlic dressing.

Chicken Caesar croquettes, baby gem, shaved Parmesan, dehydrated tomatoes.

Slow roasted pork belly glazed with star anise and plum sauce, served with stir fried kale  
and sesame.

Smoked chicken mango and sun blush Caesar salad, romaine, black pepper croutons,  
parmesan.

## Fish

Salmon Trio, roulade of salmon, hot smoked, Bon Bon, lemon dressing.

Avocado and crab Tian, Parmesan tuiles, citrus dressing.

Barbecued loin of tuna, red pepper dressing, grape and caper salsa.

Soy and honey infused cod loin, fennel, dill and apple salad.

Smoked salmon and prawn parcel, marinaded cucumber salad, chive crème fraîche.

Thai fishcakes, tempura king prawn, sweet chilli and cucumber salsa, lime aioli,

Pan seared scallops, cauliflower purée, squash purée, chorizo, black  
pudding crumb (supplement).

Bleikers smoked salmon, salmon and herb roulade, prawn salad.

Salmon fishcakes, chive velouté, pickled shallots.

# STARTERS

## Vegetarian

Wild garlic mushrooms scented with truffle, served on toasted brioche, dehydrated tomatoes, quince jelly.

Trio of melon, rose, compressed, macerated, served with a passion fruit dressing.

Roast onion, cauliflower and truffle risotto, tomato cream.

Arancini balls with shaved Parmesan and arrabbiata sauce.

Goats cheese and caramelised red onion croquettes, spiced cauliflower puree.

Blue Cheese and leek filo tart, chive hollandaise.

Spiced Cauliflower Panna Cotta, cauliflower bhaji, curry oil.

Wild mushroom and camembert tart with dressed watercress and pomegranate.

Twice baked Sheffield forge soufflé, tomato chilli jam, dressed herbs.

Glazed asparagus spears, crispy hens egg, blue cheese and truffle oil.

Buttermilk fried goats cheese, honey, herbs, beetroot chutney and pomegranate.

Caprese salad, beef tomatoes, buffalo mozzarella, basil, croutons, balsamic dressing.

Beetroot Panna cotta, rainbow beets, marinated goats cheese.

Roquefort spinach and Fig tart, candied walnuts and balsamic dressing.

## Vegan

Spiced cauliflower steak, cauliflower bon bons, spiced cauliflower dressing.

Squash Arancini, arrabbiata sauce.

Stuffed portobello mushrooms, Lentil Dahl, curry oil.

Red onion and balsamic tart tatin, pesto salad.

Glazed asparagus spears, sun blush tomatoes, tofu, miso sauce.

Sweet red peppers and spiced cheddar filo, squash purée.

## Sharing

Artisan Breads and Yorkshire butter, Marinated manchego chilli and coriander, Warm chorizo and potato salad, Chicken and leek croquettes, Spanish meatballs in spicy sauce, Crostini and membrillo, Serano ham, Saucisson, Gambas pil pil prawns and lemon wedge garnish, Olives.

# MAINS

## Chicken

Stuffed Ballotine of chicken with thyme and garlic, confit of chicken thigh, chicken and leek bon bon, butternut squash purée, duck fat potatoes.

Chicken parcel with ceps and pancetta, leek mash, glazed baby carrots and shallot purée.

Pan fried chicken supreme, gratin potatoes, purée of sweetcorn, bacon and cream cheese bon bon, chicken jus.

Roast chicken, Yorkshire pudding, duck fat fondants, carrot and swede, tenderstem broccoli.

Seared chicken supreme, Doreen's black pudding fritter, wild mushrooms, creamed leeks, baby veg.

## Pork

Trio of Pork, belly, cheek and fillet, fondant potato, smoked potato mash, parsnip puree.

Roast rack of pork, black pudding croquettes, chorizo mash, confit of carrot, cider glaze.

Slow roasted belly pork, bubble & squeak, caramelised apple, pigs cheek, rich red onion jus.

Pork roulade with spinach and pimento, parmesan mash, shiitake mushrooms, savoy cabbage puree, redcurrant glaze.

## Beef

Rib eye steak, potato rösti, confit of mushrooms, vine tomatoes, onion rings, béarnaise sauce.

Seared beef fillet, gratin potatoes, chanterelles, horseradish emulsion, shallot puree.

Sirloin of beef, short rib bon bon, celeriac puree, fondant potato, red wine glaze.

Surf and turf, fillet steak, glazed tiger prawns, red pepper and paprika butter, skin on fries, asparagus.

Confit of feather blade steak, Yorkshire pudding, glazed carrots, carrot puree, smoked potato puree.

# MAINS

## Lamb

Braised lamb shank, korma spices, spiced cous cous, red potatoes, spinach pakora.

Loin of Lamb wellington, dauphinoise potato, savoy cabbage parcel, baby carrots, lamb jus.

Herb crusted canon of Lamb, gratin potatoes, squash confit, glazed asparagus spears, red wine reduction.

Trio of Lamb, Rack, rump, croquette of shoulder and wild garlic, with a minted pea & broccoli puree, rosemary & garlic parmentier potatoes.

Saddle of Yorkshire dales lamb, creamy potato cake, textures of carrot, baby shallots.

## Duck

Honey roast breast of duck, griottine cherries, fondant potatoes, wild mushrooms, garden pea dressing.

Harissa glazed duck supreme, spicy sweet potato mash, braised pak choi, blackened asparagus, chilli gel.

Confit duck leg, dauphinoise potatoes, fine beans and pancetta, celeriac, carrot textures, red wine glaze.

## Fish

Baked Fillet of Salmon with a garlic and herb crust served with a lemon and asparagus risotto and rock salt potatoes.

Harissa spiced cod loin, belly pork, tenderstem broccoli, lemon veloute.

Fillet of Halibut, tiger prawn bon bon, sea herbs, dauphinoise potatoes, lobster bisque.

Baked Sea bass, parmesan mash, garlic prawns, samphire, asparagus, spears, sauce vierge.

Salmon and herb roulade, warm potato salad with hollandaise, vine tomatoes, squash salsa verde.

Pan fried stone bass, compressed fennel saffron potatoes, bouillabaisse sauce.

# MAINS

## Sharing

Marinated Blackened Sirloin Of Beef, Slow Cooked Jerk Chicken Thighs, Roasted New Potatoes With Rosemary, Rock Salt And Chipotle Mayo, Flash Fried Peppers And Red Onion, Dressed Spinach Baby Gem And Romaine Tossed In Oil, Lemon, Oregano Salt And Pepper.

Chicken Ballentine, thyme & garlic, Confit of Chicken thigh, Chicken and leek bonbons, Pigs in blankets, rich chicken jus, Yorkshires, Duck fat Roasties, Honey roast carrots & parsnips, Green veg.

Fillet Steak with hollandaise sauce, Shin beef croquette, Fat chips, onions rings, confit tomatoes, Portobello mushrooms.

Roast pork loin with spinach and pimento, Belly pork glazed with honey & soy, Chorizo bonbons, Glazed sticky pork sausages, Spiced butternut squash puree, Rock salt & thyme roasted new potatoes, dauphinoise potatoes, green vegetables.

Artisan bread & Yorkshire butter, York ham, Chicken supreme and chipotle mayo, black pudding scotch eggs, Topside of Beef, celeriac remoulade, Smoked salmon, Blue cheese & broccoli tart, Spiced rice salad, New potato salad with scallion and mixed green salad.



# MAINS

## Vegetarian

Risotto of squash, barbecued asparagus, poached egg and hollandaise, roasted vine tomatoes.

Carrot & Gruyere gateau, Parmesan biscuits, textures of carrot, truffle cream.

Red lentil cauliflower & spinach curry blackened corn, jasmine and aubergine rice balls.

Goats cheese & med veg Wellington, squash purée, gratin potatoes, Parmesan cream sauce.

Filo parcels filled with satay vegetables, sweet potato mash, pan fried tenderstem broccoli, coconut cream sauce.

Griddled Halloumi, Med veg stack, glazed asparagus, rich tomato and basil sauce.

Feta & Pimento croquettes, served with wild mushrooms, fresh garden peas and a garlic cream.

Aubergine moussaka, greek salad, humous and cheese straws.

## Vegan

Sweet potato and Cajun roulade, textures of carrot.

Med veg and spinach Wellington, spiced squash purée, glazed hasselback potatoes.

Wild mushroom risotto, glazed asparagus, vine tomatoes.

Cauliflower and courgette Dahl, spicy corn, crispy rice balls.

Puff pastry tart with roasted veg and asparagus, tomato sauce, dressed salad.

Portobello mushroom and spinach tian, bubble and squeak parcel, red pepper jus.

# Desserts

Buttermilk and sage Panna Cotta with black pepper and honeycomb.

Chocolate salted caramel fondant, mango and mascarpone, toasted coconut.

Saffron poached pear, sticky ginger sponge, brandy snap tuile with stem ice cream.

Apricot and Cardamon Tarte tatin, vanilla pod cream.

Black forest chocolate sphere, black cherry and Almond tuile, vanilla coulis.

Orange scented brioche bread and butter pudding, anglaise sauce.

Strawberry shortbread dome, champagne and strawberry glaze.

Honey and orange posset, lavender shortbread.

Chocolate pot trio, cinnamon palmiers.

Glazed lemon tart, raspberry four-ways, tuile, macerated dried, gel.

Chocolate and espresso choux buns, black cherry parfait, chocolate soil.

Brandy snap basket with a passionfruit and banana mess.

White chocolate and lemon curd cheesecake, limoncello gel.

Blueberry frangipane tart, kirsch custard, vanilla pod ice cream.

Milk chocolate and marshmallow brownie, hazelnut meringue shards, cherry and vanilla

milkshake.

Yorkshire cheeses Blue, Brie, Forge, Wensleydale, biscuits grapes and chutney

# Evening Food

Hong Kong Style sweet and sour pork, sticky fragrant rice.

Boa Buns, slow cooked pork, smokey BBQ glaze with chilli and spring onion.

Stonebaked pizzas, cheesy chips.

Mexican chicken tacos, salsa, guacamole and sour cream.

Chicken Katsu, spiced wedges, savoury rice.

Spiced meatballs, tomato sauce, savoury cous cous.

Fish Finger Sandwiches, baby gem and pea tartare.

Chimichurri burgers, brioche roll, smoked cheese and bacon.

Tandoori pork wraps, dirty fries.

Warm Steak and ale pie, mushy peas.

Bacon & Sausage sandwiches, soft white rolls.

Flat bread, harissa glazed chicken, dirty fries.

Rump Steak Barm, fried onions and mustard.

Hong Kong Style sweet and sour tofu, sticky fragrant rice. (Vg)

Baked Mac n Cheese, garlic bread (v)

Flat bread, med veg and feta, dirty fries. (V)

Boa buns, jack fruit, smoky BBQ glaze, chilli and spring onions. (Vg)

Arancini balls, tomato sauce, roasted med veg. (vg)